



← BRUNCH STARTERS →

Banana Donut Fritters ½ Dozen \$4.95 Dozen \$6.95
House-Made Banana Donut Fritters tossed in cinnamon sugar and served with caramel sauce

Muffin \$2.95
Your choice of Blueberry, Apple Cinnamon, or Cappuccino Chocolate Chunk

Boho Eggs \$6.49
True classic with a Bohemian twist. Creamy deviled eggs filled with truffle oil, bacon, parmesan and scallions

Mac and Cheese Bites \$6.99
Cheesy goodness! Lightly fried in Panko bread crumbs and served with a side of truffle mayo

Fries and Gravy \$5.95
Hand-cut fries topped with house made sausage gravy

← Wings →

Crispy fried and tossed in your favorite sauce or delicious rub

Dry Rubs

Citrus Pepper | Ranch | Cajun

Saucy

Buffalo (*hot or medium*)
Chipotle BBQ | Maple Mustard
Thai Peanut | Mongolian BBQ

6 for \$6.95 | 12 for \$11.99

← Sides / Add ons →

Southern Biscuit * Add an Egg **\$1.00** each

Grits * Fries * Home Fries * Fresh Fruit * Bacon * Sausage **\$2.00** each

Mac and Cheese Bites **\$3.00**

← Boho Brunch →

Breakfast Burrito Eggs, peppers, onions, potatoes and Jack Cheese, black beans topped with roasted garlic crema and pico de gallo \$6.95

Add pork or sausage \$1.49

Shrimp and Grits Sautéed shrimp with grits topped with a pepper and onion cream sauce \$11.95

Southern Benedict Biscuit, 2 poached eggs, smoked ham and sausage gravy \$8.49

Huevos Rancheros Black bean and cheese quesadilla topped with 2 over easy eggs, pico de gallo, beer cheese, jalapeños, and roasted garlic crema, served with home fries \$7.95

Chicken and Waffle Sandwich Savory waffle sandwich with fried chicken, bacon and maple mustard served with your choice of side \$9.95

Little Piggy Breakfast Bull Home fries, pulled pork, cheddar cheese, 2 over medium eggs and sausage gravy \$9.95

BBQ Mac and Cheese Benedict 2 Mac and Cheese bites topped with pulled pork, chipotle BBQ sauce, 2 poached eggs and beer cheese \$9.49

Ham, Egg and Cheese Biscuit Over medium egg topped with house cured and smoked ham, American Cheese; Served with your choice of side \$6.95

2 Eggs Your Way With your choice of home fries or grits and bacon, pulled pork or sausage, and toast or biscuit \$6.95

Steak and Eggs, Country fried steak served with 2 eggs cooked your way, topped with sausage gravy, and served with your choice of side \$9.95

Biscuits and Gravy 2 biscuits topped with house made sausage gravy \$5.95

French Toast Classic thick cut sourdough bread served with maple syrup \$6.95

Bananas Foster with vanilla ice cream & sauteed caramel bananas *add \$2*

Strawberries & whipped cream *add \$1*

Quiche of the Day Fresh made quiche served with mixed greens and a mustard vinaigrette \$6.95

← Boho Burgers →

Our hand spanked burgers are ground in house with a blend of Brisket and Chuck, served on a locally-made bun with your choice of side. Specialty sides add \$1.

Bacon and Cheese Burger Crisp lettuce, fresh tomato, American cheese, creamy mayo and ketchup \$9.95

Truffle Burger Creamy truffle mayo, grilled mushrooms, crispy fried onions rings, topped with smoked Gouda \$10.49

Caprese Burger Light and delicious! Basil mayo, lightly grilled tomato slice, fresh basil leaf and melted fresh mozzarella \$9.95

Breakfast Burger Topped with ketchup, crispy hash browns, medium cooked egg, American cheese, grilled sausage patty and maple syrup. Mmm mmm good! \$10.95

Double patty add \$2.50

Although efforts are made to avoid cross-contact of allergens, Bohemian Bull does not guarantee that cross-contact with allergens will not occur. Before placing your order, please inform your server if you or anyone in your party has a food allergy.

← Salads or Wraps →

Make any salad a wrap & choose a side to go with it \$2. Specialty side \$3.
Add Grilled Chicken for \$2 or Shrimp for \$3.

Caesar

Classic Caesar salad tossed with crisp Romaine, our house-made dressing, croutons and parmesan cheese \$6.95

Granny Apple Seed

Crisp Romaine, cucumber, green apple, pumpkin seed, bean sprouts, red peppers and mustard vinaigrette \$7.49

Asian Spring

Crisp Romaine, arugula, cucumber, bean sprout, bell pepper, cilantro, green onions, radish, wasabi peas, pickled carrot and ginger vinaigrette \$7.95

The Harbor View

Crisp Romaine, arugula, red bell pepper, spiced walnuts, pear, blue cheese crumbles and dressing \$7.49

The Washout

Crisp Romaine, tomato, cucumber, egg, bacon, smoked gouda, croutons, ranch dressing \$7.49

Boho House Salad

Romaine, tomatoes, cucumber, shredded Gouda, and croutons with mustard vinaigrette \$3.49

← Sandwiches →

All sandwiches are served on fresh locally-made bread and served with your choice of side. Specialty side add \$1.

Southern Fried Chicken Sandwich

Not quite your momma's! Buttermilk fried chicken topped with spicy Sambal mayo, bacon, lettuce and tomato \$8.95

Classic Reuben

Just like you like it...Locally-made marbled rye, corned beef piled high, sauerkraut straight from Germany, melted swiss cheese and Thousand Island dressing all grilled to perfection! \$10.49

Bar-B-Cuban

House smoked pulled pork, sliced ham, pickles, ground mustard and melted swiss cheese, pressed in a hoagie roll, served with a house made Mojo Sauce. \$9.95

Smokey BBQ Sandwich

House smoked pulled pork, sweet and spicy Chipotle BBQ, creamy slaw and house-made pickles \$8.49

← Desserts →

Chocolate Fondant | chocolate layered cake with chocolate cream and chocolate flakes \$4.99

Lemon Blueberry Cheesecake | \$4.99

King of Pops | locally made Popsicles ask your server for flavors \$4.00

* Specialty Brunch Drinks *

Frozen Peach Bellini \$3

Fresh Peach Puree, Spiked with Peach Liqueur and Champagne

Mimosa \$2 glass \$8 Carafe

Champagne and Orange Juice

Bloody Charleston \$12

Charleston Bloody Mary Mix, Charleston Distillery Vodka, and Pickled Okra with Shrimp Garnish

Bloody Mary \$3

House Made Bloody Mary Mix and Vodka

Bourbon Bacon Bloody Mary \$7

Bacon Infused Bourbon with House Made Bloody Mary Mix and Topped with Stout

Ambrosian Bull \$6

Vanilla Vodka, Amaretto, Pineapple Juice and Cranberry Juice

Wake Up Call \$6

Chilled Coffee, Yukon Jack Wicked Hot and Rum Chata

* Cocktail List *

Strawberry Basil Sangria \$6 glass \$20 Carafe
House Made Strawberry Sangria Mix Garnished with Fresh Strawberries and Basil and Topped with Soda Water ... Andrew '14

Honey-Basil Suckle \$7.5

Cathead Honeysuckle Vodka, St. Elder, Lemon Juice, Basil, Soda Water... Liberty '13

Blackberry Mint Julep \$7

Ezra Brooks Bourbon, Agave Nectar, Mint, Blackberries, Splash of Lime Juice ... Liberty '13

Gin-syn \$7.5

Cucumber Infused Gin, Strawberry Jalapeño House-made Cordial, Lime Juice and Soda Water ... Keith '14

* WINE *

House Wines \$5 per glass

Dark Horse Cabernet Sauvignon
Shadow Brook Pinot Grigio

Premium Wines

\$7 Glass \$26 Bottle

WHITES/ROSE

Ribbonwood Sauvignon Blanc (New Zealand)
Healdsburg Unoaked Chardonnay (California)
Las Rocas Rose (Spain)

REDS

Lost Angel Pinot Noir (California)
El Furioso Tempranillo (Spain)
Arge & Tina Malbec (Argentina)

SPARKLING

Freixenet Splits \$7.00



Our inspiration behind the Boho.

The Bohemian Bull was inspired by the culture and lifestyle of James Island and the surrounding Charleston area. We love this town and the people in it. Because of this, we try to support our local vendors as much as we can. We use Normandy Farms for our bread and Limehouse Produce to source our produce. We also support our local breweries featuring Holy City, Frothy Beard, Tradesman, Westbrook, Coast, Freehouse and local distilleries Charleston Distillery, High Wire and Striped Pig. The Bohemian Bull is a place where family and friends can come and relax in a lively open atmosphere and enjoy hearty craveable food and a colossal selection of craft brews and cocktails.

Thanks for choosing the Bohemian Bull. We're glad you're here!